Sourdough Pie Crust Recipe

By Jess Ross Updated Apr 27, 2024

★★★★★ (2 ratings)

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Flaky, buttery, sourdough pie crust is hands-down our favorite. It makes the perfect foundation for your favorite pie.

The nights have started to cool down, which means it's time to bake. Fall is my time for a baking mood pretty quickly.

I don't actually think about fall that much in my favorite season. Not just for the weather, or the changing fall leaves, or even the pumpkin spice lattes (I'm too vanilla), it rather isn't your thing!

The fermentation of the sourdough starter with the grains yields the delicious, nutritious, sourdough recipe, and then it's paired with all butter to make the flakiest crust. Print out this recipe or save it down and keep it in your recipe holder.

It is so versatile and delicious.

Why you will love this recipe:

Fermented: Some recipes call for sourdough discard (in which case, you could just mix this up, chill, and bake), but fermented grains are healthier and easier to digest.

Flaky: This all-butter crust is super flaky. Since the dough is fermented, the extra rise increases the flaky, tender texture, making your pie crust even more irresistible.

Sweet or savory: This versatile recipe can go sweet or savory. Use it to make your favorite fruit or pumpkin pie, or use it for shepherd's pie or chicken pot pie. Think of it as the canvas for your painting. I'm feeling pretty artsy today, apparently, with all my creative comparisons.

Sourdough Pie Crust Tips:

- Use a digital kitchen scale for accurate baking. After the dough has mixed and fermented, place it in the refrigerator or freezer to cool before rolling out and baking. This will also help the crust be nice and flaky.
- If you are new to sourdough and need a starter, make sure to check out how to make a sourdough starter. It is easier than one might think. You simply need flour and water to get started.
- This recipe makes a double crust. If you need a single crust, cut the recipe in half. Make sure to weigh the ingredients for accuracy.

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Tools you may need:

Grain mill (optional) — I use a grain mill to grind my flour in bulk and healthy wt it.

Food processor or pastry blender

Large bowl

Pie plate

Rolling pin

How to Make Sourdough Pie Crust

In a large bowl, combine flour, sugar, and salt.

Slice a stick of butter into small pieces and roll out the dough until it is approximately 12".

Spoon a cream cheese mixture and fold over half the dough and place in the pie plate.

Add pie filling.

Trim the excess.

Optional: Crimp the edges and add a design to the middle for steam release. You can do this by making slits in the top or by using small cookie cutters to cut out a design before placing the second crust on top.

To make an apple pie:

Peeled and slice 7 medium apples into a large bowl.

Combine 3 tbsp flour (or 1/4 cup arrowroot), 1/2 cup brown sugar, 1/2 tsp cinnamon, and 1 tsp nutmeg.

Mix it all together, stir in the apples, and pour into the pie crust.

Dot with 1 Tbsp butter in the center.

Add the top pie crust.

Whip one egg white and brush it on top.

Bake for 40 minutes at 375 degrees. The crust should be golden brown. If you find the edges are browning too fast and the filling not ready yet, cover the edges with foil.

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Sourdough Pie Crust

★★★★★ (2 ratings)

By Jess Ross

The sourdough pie crust is flaky, buttery, and tender. This all-butter crust will be a favorite in your family.

PREP:	COOK:
15 minutes	40 minutes

ADDITIONAL TIME:	TOTAL:
8 hours	8 hours 55 minutes

SERVINGS: 8

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Ingredients 1x 2x 3x

- 2 cups all purpose flour
- 2 teaspoons sugar
- 1 teaspoon salt
- 1 cup cold butter, cubed
- 1 cup sourdough starter discard US Customary - Metric

COOK MODE Prevent your screen from going dark

Instructions

1. In a large bowl, combine flour with salt and sugar.
2. Work in the butter, being careful to not over mix.
3. Add in the starter and stir until combined.
4. Divide the dough in two and shape each half into a disk and wrap in plastic wrap. Chill in the fridge for at least 2 hours or up to 3 days.
5. Sprinkle a clean countertop with flour and roll out the dough until it is approximately 12".
6. Shape it over a 9" pie plate.
7. Add pie filling.
8. Roll out the other half and shape it over the filling.
9. Trim the excess.
10. Optional: Crimp the edges and add design to the middle of steam release.

Notes

- You can use active sourdough starter or discard.
- You can cover with towel and allow to sit at room temperature to ferment for at least 8 hours or overnight, then refrigerate or freeze for a few hours before rolling out and baking. But I recommend first fermenting in the fridge for a few days to give a flavor crust.

Nutrition

Calories: 349 kcal | **Carbohydrates:** 31 g | **Protein:** 4 g | **Fat:** 23 g | **Saturated Fat:** 15 g | **Polyunsaturated Fat:** 1 g | **Trans Fat:** 1 g | **Monounsaturated Fat:** 6 g | **Trans Fat:** 1 g | **Cholesterol:** 61 mg | **Sodium:** 414 mg | **Potassium:** 40 mg | **Fiber:** 1 g | **Sugar:** 1 g | **Vitamin A:** 799 IU | **Calcium:** 12 mg | **Iron:** 1 mg

Nutrition information is automatically calculated, so should only be used as an approximation.

Have Questions? Chat with us!

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Emily Reply
August 7, 2021 at 4:42 pm

This was the best pie crust! have ever eaten or made. I used the recipe in the filling always but keep it from sticking, but it was so light and flaky. Can't wait to make it again.

Stacey Reply
August 7, 2021 at 5:16 pm

I made a double batch this weekend. I pressed on the 2x at the top to double the ingredients. It doubled the recipe in the filling always but keep it from sticking, but it was so light and flaky. Can't wait to make it again.

Anonymous Reply
July 30, 2021 at 2:32 pm

Worked great, loved there sourdough flavor!

Sarah H. Reply
May 1, 2021 at 6:05 am

I've gone through the comments looking for my answers and think I've found some.

My husband LOVED the crust and I have a lot of discard, so was thinking of mixing up a few to freeze. How long can I keep them in the freezer? Any thoughts? Thank you!

Lisa Bass Reply
May 1, 2021 at 8:07 am

Yes, absolutely! I like to shape them in a pie plate and then freeze them and remove them out of it. Then they are ready to go when you need a pie crust. 🙂

Stacey Reply
May 1, 2021 at 8:12 am

Two years ago I made this pie crust on (Canadian) Thanksgiving. I had made it quite a few times before and it was always a huge hit! I had then shaped into disks wrapped in plastic wrap ready to go. That afternoon my friend's daughter passed away suddenly. I obviously couldn't bring myself to make the pie so I froze it into the freezer. I didn't bring them back out until a full year later for Thanksgiving again. I didn't expect them to be great but it was just as amazing as the ones we had fresh! My answer to your question is 365 days from my personal experience 🙂

Natalie Reply
May 1, 2021 at 1:46 pm

I wonder if using honey as a sugar substitute will still work for this recipe. Anyone have experience with that? BTW, love your page. Finally took the leap into sourdough because you made it so easy. Thanks

Heather Reply
June 20, 2021 at 3:31 pm

Best pie crust I've ever made, and I've made alot of pies! Makes great pie crust for sweet or savory. Even galettes, I made a blueberry everyone raved about of

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